

### **AMENDMENTS TO THE CLAIMS**

Please amend the claims as follows:

#### **LISTING OF CLAIMS:**

Claim 1. (Currently amended) A process for the production of vitamin C from D-sorbitol, L-sorbose, L-sorbose or L-gulose comprising the steps of:

(a) cultivating a microorganism in an aqueous nutrient-medium containing D-sorbitol ~~4)-sorbitol~~, L-sorbose, L-sorbose or L-gulose at a pH in the range of about 4.0 to about 9.0 and in a temperature range from about 13°C to about 36°C for about 1 to about 5 days, wherein the microorganism is selected from the group consisting of *Gluconobacter oxydans* DSM 4025 (FERM BP-3812), a microorganism belonging to the genus *Gluconobacter* and having identifying characteristics of *G. oxydans* DSM 4025 (FERM BP-3812) and mutants thereof, and

(b) isolating and purifying the microbial produced vitamin C directly from the fermentation medium.

Claim 2. (Currently amended) A process for the production of vitamin C from D-sorbitol, L-sorbose, L-sorbose or L-gulose comprising cultivating a microorganism ~~wherein a microorganism is cultivated~~ in an aqueous nutrient medium containing D-sorbitol, L-sorbose, L-sorbose or L-gulose at a pH in the range of about 4.0 to about 9.0 and in a temperature range from about 13°C to about 36°C for about 1 to about 5 days and isolating microbially produced vitamin C ~~and the microbially produced vitamin C is isolated~~ directly from the fermentation broth and purifying the vitamin C ~~purified~~ by conventional methods, wherein the said microorganism is being

selected from the group consisting of *Gluconobacter oxydans* DSM 4025 (FERM BP-3812), a microorganism belonging to the genus *Gluconobacter* and having identifying characteristics of *G. oxydans* DSM 4025 (FERM BP-3812) and mutants thereof.

Claim 3. (Previously presented) A process according to claim 1 wherein the microorganism is *Gluconobacter oxydans* DSM 4025 (FERM BP-3812).

Claim 4. (Previously presented) The process according to claim 1 wherein vitamin C is produced from L-gulose.

Claim 5. (Cancelled).

Claim 6. (Previously presented) The process according to claim 1, wherein the process is carried out at a pH in the range of about 5.0 to about 8.0 and at a temperature range from about 18° to about 33°C for 1 to 3 days.

Claim 7. (Previously presented) A process according to claim 2 wherein the microorganism is *Gluconobacter oxydans* DSM 4025 (FERM BP-3812).

Claim 8. (Previously presented) The process according to claim 2 wherein vitamin C is produced from L-gulose.

Claim 9. (Cancelled).

Claim 10. (Previously presented) The process according to claim 2, wherein the process is carried out at a pH in the range of about 5.0 to about 8.0 and at a temperature range from about 18° to about 33°C for 1 to 3 days.